



The Facts About Food

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FOOD PROGRAM STAFF

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PUBLIC HEALTH
ALWAYS WORKING FOR A SAFER AND HEALTHIER WASHINGTON

SMOKING REMINDERS



As warmer weather approaches we'd like to remind you of Washington's SMOKING IN PUBLIC PLACES (SIPP) LAW.

- ☞ Smoking is prohibited within 25 feet of entrances, exits, windows, and outdoor eating areas where employees serve the public..
- ☞ It is the responsibility of the businesses to ensure that staff and customers follow the "25 foot" rule.
- ☞ If you have a designated smoking area, your employees are not allowed by law to enter said area for any reason.
- ☞ For people interested in quitting smoking call the Washington State Department of Health Tobacco Quit Line toll free at 1-800-QUIT-NOW (1-800-784-8669) and visit our web site QUITLINE.COM.

Permits For Events Away From Restaurants



During the coming months, restaurants may find opportunities to participate in events away from their own premises, such as weekend festivals, car shows, tractor pulls, street fairs and so on. Please remember that in most cases, a Temporary Event Permit will be required in order to serve food at these events, even if you already have a Restaurant Permit. Your existing Restaurant Permit is only for preparing and serving food on your restaurant premises. Those businesses that have a Catering Permit in addition to their Restaurant Permit will not need a Temporary Event Permit.

For more information on Temporary Events and to obtain an application visit our website at:

www.kitsapcountyhealth.com/environmental_health/food/docs/temp_event_pkg.pdf

IS THAT A SERVICE ANIMAL OR A PET?

As of March 15, 2011, the Americans with Disabilities Act has redefined "service animal" to include only dogs, or in some exceptional cases, miniature horses. Monkey, lizards, birds or other animals will no longer meet the definition of "service animal." Service animals are not pets and must be given access to any part of any business, including food service establishments, which are open to the public. Pets and comfort animals are not permitted in food service establishments.

So, when your customer shows up with a small dog in a handbag, how is a business owner or manager going to decide whether it's a service animal, a comfort animal or a pet?

As a business you may:

- Ask if an animal is a service animal.
- Ask what work or task the animal has been trained to perform.

You cannot require special ID cards for the animal or ask about the person's disability. Special vests are not required for service animals.



A "comfort animal" is not a service animal and is not allowed in food service establishments. Psychiatric service animals are permitted, but must have been trained to perform tasks such as preventing impulsive or destructive behaviors, not simply to give the owner emotional support.

For more information about service animals visit the U.S. Department of Justice Business Brief at www.ada.gov/qasrvc.htm.

Check Your Food's Holding Temperatures

One of the critical factors in controlling bacteria in food is controlling temperature. Since disease-causing bacteria multiply rapidly at temperatures between 41°F and 140°F, this is known as the temperature Danger Zone. For safety, foods must be cooked and then held at proper temperatures to prevent foodborne illness. Don't cook your food properly just to store or display it in the Danger Zone.

The failure to hold and store food at the proper temperature is one of the most commonly identified factors involved in foodborne illness, and one of the more common violations of the Food Code here in Kitsap County. Improper cold holding temperatures and improper hot holding temperatures are two of the TOP 5 food violations seen in Kitsap County.

Using a thermometer is the only reliable way to ensure safety.



Is your thermometer hidden in the JUNK drawer?

Do not rely solely on the thermostat gauges of the holding equipment, corporate monitoring or blind faith that the equipment is at the proper temperatures. They may not indicate the actual temperature of the food. Just because it worked yesterday doesn't mean it is okay today.

Use your thermometer and check the food in the holding equipment (hot or cold) on a frequent and regular basis to ensure that your food is at the proper temperatures.

Don't be surprised, check often!

Is Your Thermometer Working Properly? Thermometers that have been dropped or handled roughly may become less accurate. There are two ways to check the accuracy of a thermometer: using ice water or boiling water. Read package instructions for calibrating your thermometer.

HANDWASHING SINKS

All too often during restaurant inspections Health District inspectors find that handwashing facilities are inadequate, either because there is no hot water, no soap or no single use towels. Since handwashing is the single most effective action a food worker can take to prevent foodborne illness, handwashing sinks must be fully functional. If one or both of the faucets has been valved off because it is leaking, this must be repaired promptly. If there is no water or no hot water in the facility, the facility **must close** until the condition has been corrected.

"Single use towels" usually means paper towels, but blow driers are also acceptable and are used in some facilities. Napkins that disintegrate when used to dry

hands are not acceptable as single use towels. It is the job of the person-in-charge (PIC) to see to it that soap and single use towels are present at the sink at all times.

Remember that washing your hands for at least twenty seconds with soap and hot water is the simplest and most effective step you can take to keep your customers from becoming ill, and that sinks must be kept stocked and in good repair for this to happen.



Remember the 20 second rule...

CURRENT FOOD WORKER CARDS

Not having current Food Worker Cards was the most common violation found during routine inspections by local Health Inspectors in 2010. Any person who works in a food establishment and handles unwrapped food and/ or beverages will need a Food Worker Card. In a temporary food service establishment, such as a festival or event, at least one person must have a valid Food Worker Card during all hours of operation.



All food establishments must display or keep on file Food Worker Cards for all food employees at the employee’s place of employment. The original, or a photo copy of the original, must be available for inspection by the regulatory authority upon request. Employees must renew their cards within 14 days of the expiration date on their card and provide their employers with an updated card. Food Worker class schedule on the Health District website at:

www.kitsapcountyhealth.com/environmenta_health/food/docs/schedule.pdf

CLEANING FREQUENCY

When you are working with food equipment, food-contact surfaces, and utensils they must be cleaned and sanitized on a regular basis.

When? Clean and sanitize every time in the following situations:

- Each time you change from working with raw animal foods to ready-to-eat foods.
- Between uses with raw fruits and vegetables and with potentially hazardous foods.
- Thermometers must be cleaned before using or before storing.
- Food equipment, food-contact surfaces and utensils must be cleaned and sanitized any time contamination may have occurred.
- Before each use with a different type of raw animal food.

How often?

- All food equipment, food-contact surfaces and utensils must be cleaned and sanitized throughout the day at least every 4 hours.

If equipment and utensils are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures in the following chart, then the cleaning frequency changes with the temperature. The room temperature and cleaning frequency must be documented.

PREPARATION ROOM TEMPERATURE	CLEANING FREQUENCY
41°F or less	24 hours
>41°F to 45°F	20 hours
>45°F to 50°F	16 hours
>50°F to 55°F	10 hours
>55°F unrefrigerated rooms	4 hours

What about?

- Salad bars containers that are refilled with Potentially Hazardous Foods (PHF) - they must be cleaned at least every 24 hours.
- Containers used to store PHF must be cleaned and sanitized when emptied.
- In-use utensils intermittently stored in a container of hot water $\geq 140^\circ\text{F}$ – they must be cleaned every 24 hours or more frequently to preclude accumulation of soil residues.
- At any time when contamination may have occurred utensils and equipment must be cleaned and sanitized.
- Iced tea dispensers and consumer self-service utensils must be cleaned at least every 24 hours.
- Clean and sanitize consumer self-service equipment and utensils before restocking.

Clean components of equipment such as ice bins, ice makers, beverage nozzles and syrup dispensing lines/tubes, cooking oil storage tanks and distribution lines, coffee bean grinders, and water vending equipment as specified by the manufacturer or as necessary to preclude accumulation of soil or mold.

Get a Food Worker Card online!

Online Food Card Classes for Kitsap County Residents

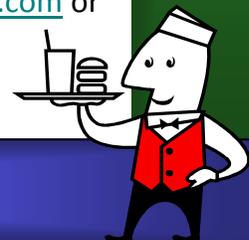
Kitsap County Health District now offers a new option of getting a Food Worker Card online, as well as the old option of getting the card in person. Food workers are required by the state to pass a test showing basic knowledge about food safety in order to work at a restaurant to help prevent people eating at restaurants and other places from getting sick. With the new online option, once someone takes the class and passes the exam online, they can also pay and print out the required food worker card online.

Getting a Food Worker Card online takes about 60 minutes and that is the same amount of time for getting one in person. The online class is available in English, Spanish, Korean, Vietnamese, Cambodian, Mandarin, Cantonese, Russian and closed caption. For those who do not have internet access, most local public libraries also have computers available with internet access. The Health District has two computers available to use Monday through Friday, 8:30 a.m. – 2:30 p.m.; no appointment necessary currently. The Health District will continue to offer classes Monday through Friday. See the Health District website for the Food Worker Card class schedule www.kitsapcountyhealth.com. The cost of the online training, test and card is \$10.00, the same as if someone takes the class at a Health District class.

Kitsap County will be going online May 31, 2011 to provide the online Food Worker Card program to residents. Visit www.foodworkercard.wa.gov or call (360) 337-5235 for more information.

The online Food Worker Card class to be offered by the Health District and approved by the Washington State Department of Health should not be confused with several other companies that offer food cards that are not approved by the Washington State Department of Health. The companies are very clever in their wording about what they offer. The card offered at the end of their training is NOT issued by a Washington State Local Health Department; and therefore is not acceptable as the required Food Worker Card. The unapproved online programs may or may not provide valuable food safety training. Examples of **UNAPPROVED** online programs include www.efoodhandler.com or www.wafoodhandlers.com.

Prevent Foodborne Illness ☀ Wash Your Hands



Have a fun and safe summer!